

Commercial Foodservice Management

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The Commercial Foodservice Management Program, offered through the Health Sciences Department, leads to an Associate of Applied Science (AAS) degree. The program provides coursework in food preparation, menu planning, sanitation and safety, purchasing, management, and personnel administration. Through the cooperative education component of the program, students apply classroom learning to practical work experience in the foodservice industry. Additional support courses include food microbiology, accounting, advanced foods, and nutrition.

The foodservice industry is the third largest employer in the country. The industry anticipates it will need at least 250,000 new employees per year in the next decade. Program graduates are qualified for entry-level middle management trainee positions in large-scale foodservice enterprises such as food catering businesses, cafeterias, fast food outlets, and vending machine operations. Areas of employment include purchasing, sanitation and safety management, personnel supervision and food production management.

Students who need additional skill development in reading, writing, mathematics, and communication will be required to take basic skills and/or ESL courses. These courses are not listed in the curriculum. The particular courses students must successfully complete are determined by their scores on the college placement test. For more information on the basic skills requirements, see page 175.

Descriptions of courses in this major can be found on page 124.

Note: Students should consult with a counselor and/or faculty advisor in the selection of elective courses to ensure maximum transferability of credits taken.

Commercial Foodservice Management Curriculum: AAS Degree

Counseling	
New Student Seminar	0
English: 6 credits	
Composition I ENC/G101	3
Writing Through Literature ENG102	3
Humanities: 3 credits	
Oral Communication HUC101	3
Math, Engineering and Computer Science: 3 credits	
Liberal Arts Elective	3
Health Sciences: 7 credits	
Foods Microbiology SCB160	4
Introductory Nutrition SCD200	3
Social Science: 3 credits (choose one:)	3
Any history course except SSN183, SSN199, SSN240	
Cultural Anthropology SSA101	
Introduction to Anthropology SSA100	
U.S. Power and Politics SSP101	
Political Ideas and Ideologies SSP250	
General Psychology SSY101	
Introduction to Sociology SSS100	
Introduction to Microeconomics SSE103	
Introduction to Macroeconomics SSE104	
Business and Technology: 10 credits	
Principles of Accounting I BTA111	4
Principles of Management BTM103	3
<i>Note: BTM101 is not a prerequisite for this major only.</i>	
<i>Select one of the following courses:</i>	3
Personnel Administration BTM121	
Introduction to Computers and Their Applications BTC100	
Foodservice Management: 18 credits	
Foods SCD100	3
Quantity Food Production SCD250	3
Foodservice Sanitation and Safety SCD251	3
Quantity Food Purchasing SCD252	3
Foodservice Administration SCD253	3
Advanced Foods SCD205	3
Cooperative Education: 6 credits	
Gateway to the Workplace CEP100	1
Part-time Internship CEP151	2
Full-time Internship CEP201	3
Liberal Arts Electives: 4 credits	
Any course in Communication Skills; Education and Language Acquisition; English; Human Services; Humanities; Library; Mathematics, Engineering, and Computer Science; Natural Sciences; or Social Science EXCEPT when noted as unrestricted elective in DegreeWorks or College Catalog. See page 176 for these courses.	4
One elective must be an urban study course. See page 178.	

TOTAL CREDITS: 60
